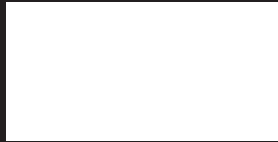


INGREDIENTS: Vine Fruits (41%)(Sultanas, Raisins, Currants), Vegetable Suet (Palm Oil\*, Sunflower Oil, **Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine)**), Brown Sugar, Beer (**Barley**) (9%), Breadcrumbs (**Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine)**), Water, Salt, Yeast), **Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine)**, Golden Syrup, Ground **Almonds**, Orange Juice from concentrate, Candied Citrus Peel (Orange peel, Lemon peel, Glucose - Fructose Syrup, Salt, Acidity Regulator: Citric Acid), Chopped Orange Peel, Humectant: Vegetable Glycerol, Lemon Juice from concentrate, Salt, Malted **Barley** Extract, Lemon Oil.

Allergen Information: For allergens, including cereals containing gluten, see ingredients in **Bold**. May also contain traces of nut.

\* Certified, sustainable Palm Oil. | Suitable for Vegans.

No artificial colours or flavours.



COLE'S  
GREAT • BRITISH • PUDDINGS

COLE'S  
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CLASSIC  
CHRISTMAS PUDDING

MADE WITH

PREMIUM ALE  
COLE'S BREADCRUMBS &  
GROUND ALMONDS

112g e (4oz)

BEST BEFORE END: SEE BASE.  
STORE IN A COOL DRY PLACE.

COLE'S  
GREAT • BRITISH • PUDDINGS

CLASSIC  
CHRISTMAS PUDDING

112g e (4oz)



COLE'S PUDDINGS LIMITED,  
STATION APPROACH, GREAT CHESTERFORD,  
SAFFRON WALDEN, ESSEX, CB10 1PG,  
CRAFTED AND PACKAGED IN THE UK  
CUSTOMER CARELINE: 0800 975 1230  
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CUTTER FILM WASTE is home compostable.  
Dispose of with food waste or garden compost.

No artificial colours or flavours.

Energy	1466kJ 349kcal
Fat	12g
of which saturates	5.8g
Carbohydrate	54g
of which sugars	44g
Fibre	2.8g
Protein	3.3g
Salt	0.63g

Nutrition Information  
Typical Values per 100g:

Preparation Guidelines: Remove from box and pierce or half peel film.  
**TO MICROWAVE:** Cook on full power for 40 seconds (Time based on a 800 watt output. If different, refer to manufacturer's handbook).  
**TO STEAM OR BOIL:** Place in a steamer or boil in a saucepan filled to half the depth of the pudding with water. Cook for 30 minutes.

Do not boil dry.

SERVING: Invert basin onto plate.

Allow to stand for 30 seconds and then remove basin.

Pudding serves 1.